_	TY OF	FTITU	JSVILLE		No.	of Ris	k Fact	or/In	erventio	ons Viola	tions		Date	7	(18)	CS
CITY OF TITUSVILLE DEPARTMENT OF HEALTH					No. of Repeat Risk						Current Expiration	7/1	9/201	3		
Establishment Locatio						Factor/Intervention/Violations on					Phone					
ur	ger K	(ing		213	S Fı	rank	din S	St				814-4	55-8031	L		
ens rmi	. <del>ú</del>	,	Permit Holder	F	urpos	e of In	nspect	on	Est Type	e		Risk Category				
	· "   F	ast Fo	od Enterprises	(			ollow-		_FS (	RS _		_		edium	Low	
			FOODBORNE ILLNES					JBLI	CHEAL							
IN	Circle = in con	e designa npliance	ted compliance status (IN, OUT, N/O, NOT = not in compliance N/O = not	N/A) for ea ot observed	ch num N/A	nbered . = not	item applica	ble	cos =				ate box for inspection			tion
			Compliance Status		cos	R					liance	<u>-</u>	<del></del>			os
Demonstration of Knowledge					Potentially Hazardous Food Time/Tempera							ture				
1	IN OU	т	Certification by accredited program,			:	<b>16</b> If	ı oñ.	N/A N/	/O Pro	per coo	king time	e & temper	atures		
			compliance with Code, or correct resp	onses					N/A N/		<del>-</del>		oc for hot			4
2	IN OU	Т	Employee Health  Management awareness; policy prese	ent			_		N/A N/		· i .		& temperatur			-
3	IN OU		Proper use of reporting, restriction &		1	-	<del></del>		N/A				temperatu			+
			Good Hygienic Practices			2	21 I	N OUT	N/A N/	/O Pro	per date	markin	g & disposi	tion		Ť
<del>1</del>	IN OUT		Proper eating, tasting, drinking, or tobac			2	22 If	l ou	N/A N/	/O Tir	ne as pu	blic heal	th control;	proc & r	ec	
5	IN OUT		No discharge from eyes, nose, and me eventing Contamination by Hands	outh			<u> </u>				ONCLEM	or Adv	icory			
6.	IN OUT	N OUT N/O Hands clean & properly washed				Consumer Advisory  23 IN OUT N/A Consumer advisory provided for re				or raw or	r					
		<u> </u>	No bare hand contact with RTE foods	nr					undercooked for							
7	IN OUT	<u> </u>	approved alternate method properly f  Adequate handwashing facilities supplied	ollowed	,								opulatio sed; prohib		ds	
В	IN OUT		accessible Approved Sources				<b>24</b>   IN	I OUT	N/A		t offered		ocu, promi			
9	IN OUT		Food obtained from approved source			1:	25   IN	OUT	N/A	Foo		es: appr	oved & prop	erly used		
	IN OUT	N/A N/O	Food received at proper temperature										perly identif			-
.0						1 2	26 I IP	1 OUT	N/A					,		
	IN OUT	-	Food in good condition, safe & unadu	iterated		- 4	26   II	I OUT		UŞE	-		ved Proc			
1	IN OUT		Food in good condition, safe & unadu Required records available: shelf stool						Confo	ormano Co	e with	Appro with va	ved Proc	edures		
1	IN OUT	N/A N/O	Required records available: shelf stoc parasite destruction					OUT	Confo	ormano Co	e with	Appro with va	riance, spe	edures		
.2	IN OUT	n/a n/o N/a	Required records available: shelf stoc			2	27 IN	OUT	N/A are impr	Ormano Co pro	e with mpliance ocess, & i	Appro with va HACCP p	riance, spe blan res identifi	cialized	e most pr	
1 2 3	IN OUT	n/a n/o N/a	Required records available: shelf stoc parasite destruction Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san	k tags, itized	X	2	27 IN	OUT	N/A are impr	Co pro	e with impliance ocess, & i ctices or ine illnes	Appro with va HACCP p procedu s or inju	riance, spe plan res identifi ry. Public H	cialized cialized ed as the	e most pr	
12	IN OUT	N/A N/O N/A N/A	Required records available: shelf stoc parasite destruction Protection from contamination Food separated & protected	k tags, itized	X	2	27 IN	OUT	N/A are impr	Co pro	e with impliance ocess, & i ctices or ine illnes	Appro with va HACCP p procedu s or inju	riance, spe blan res identifi	cialized cialized ed as the	e most pr	
1.0 1.1 1.2 1.3 1.4	IN OUT IN OUT	N/A N/O N/A N/A	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previor served, reconditioned & unsafe food	k tags, itized usly		TAIL	27 IN	OUT actors buting	Confe N/A are impr factors of control re	ormano Co pro roper prae of foodbox measures	e with mpliance ocess, & i ctices or the illness to preve	Appro with va HACCP p procedu s or inju nt foodb	riance, spe olan res identifi ry. Public H orne illnes	cialized cialized ed as the lealth In	e most pr	
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.1 .2 .3 .4	IN OUT IN OUT IN OUT	N/A N/O N/A N/A Go	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food	k tags, itized usly GOO	ontrol	TAIL the add	Risk facontril	OUT  actors buting	Confo	ormano Co pro roper praiof foodbox measures	e with mpliance ocess, & i ctices or me illnes to preve	Appro with va HACCP p procedu s or inju nt foodb	riance, spe olan res identifi ry. Public H orne illnes	cialized cialized ed as the lealth Injus	e most proterventio	ns ar
1 2 3 4 5	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  N/A  Go  xx if numb	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative me pered item is not in compliance Mar	k tags, itized usly GOO	ontrol opropri	TAIL the add ate box	Risk fa contril	octors buting  TICE f path	Confo N/A stare import factors of control in S ogens, ch /or R	roper praof foodbox measures  permicals a cos-corr	e with mpliance ocess, & i ctices or ne ilnes to preve and physi ected on	Appro with va HACCP p procedu s or inju nt foodb cal obje -site dur	riance, spe plan res identific ry. Public H orne illnes cts into foc ing inspect	cialized cialized ed as the lealth Injus	e most proterventio	ns ar
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12 13 14 15 15 18 19 19	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  Go  x if numb  Pasteur  Water { Variance  Proper temper.	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative metered item is not in compliance Marking Safe Food and Water ized eggs used where required a ice from approved source e obtained for specialized processing marking frood Temperature Control cooling methods used; adequate equipated in the stock of the sto	k tags,  itized  usly  GOC  asures to c  k "X" in apure thods	ontrol opropri	TAIL the add ate box R	Risk facontril  PRAC dition of for CC  41 42 43	actors  Butting	Confo	roper practical seasons and proper practical seasons are seasons a	e with mpliance ccess, & i ctices or me illnes to preve and physic ected on per Us perly sto mens: pro service a dry sto service a	Appro with va HACCP p procedus s or injunt foodb cal obje- site dur e of Ui pred operly st prticles:	riance, spe plan  res identific ry. Public Horne illnes  cts into footing inspect  censils  ored, dried properly sto	cialized ed as the ed as the ealth In sor injuring eds.	e most pr terventio ry.	ns ar
.1 .2 .3 .4 .5 .5 .8 .9 .9 .0	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  Goox if num  Water 8  Variance  Proper temper.  Plant for  Approve	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food od Retail Practices are preventative metered item is not in compliance. Mare safe Food and Water sized eggs used where required a ice from approved source elementation of the obtained for specialized processing mare food Temperature Control cooling methods used; adequate equipmentative control and properly cooled for hot holding and thawing methods used	k tags,  itized  usly  GOC  asures to c  k "X" in apure thods	ontrol opropri	TAIL the add ate box	Risk facontril  PRAC dition of for CC  41 42 43 44 45	actors  Butting  TICE  F path  G  G  G  G  G  G  G  G  G  G  G  G  G	Confo N/A s are imprifactors of control in  S ogens, ch /or R O in-use ute Utensils, e Single-use Gloves use Food & notesigned, Warewash	roper practical seasons on the season of food box measures  Proensils: proensils: proequip & line e& single-sed proper  Utensils: on-food co, constructing facilities	e with mpliance ccess, & i ctices or me illnes to preve and physic ected on per Us perly sto nens: pro service a dy s, Equip ontact su ted & use es: installe	Appro with va HACCP p procedus s or injunt foodb cal obje- site dur e of Ui pred operly st prticles: ment an irfaces ded ed, maint	riance, spe plan  res identifir  ry. Public I-  porne illnes  cts into foc  ing inspect  tensils  ored, dried  properly sto  nd Vendin	edures cialized ed as the lealth In s or injust eds. ion R=	e most proterventionry.	ns ar
3 4 5 5 8 9 0 1 2 3	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  Goox if num  Water 8  Variance  Proper temper.  Plant for  Approve	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food od Retail Practices are preventative membered item is not in compliance Mar  Safe Food and Water ized eggs used where required a ice from approved source e obtained for specialized processing marked to the product of the pro	k tags,  itized  usly  GOC  asures to c  k "X" in apure thods	ontrol opropri	TAIL the add ate box	Risk facontril  PRAC dition of for CC  41 42 43 44	actors  Butting  TICE  F path  G  G  G  G  G  G  G  G  G  G  G  G  G	Confo N/A s are imprifactors of control in  S ogens, ch /or R C in-use ute Utensils, e Gingle-use Gloves use Food & notesigned,	roper pract foodbox measures  Proemiss: proemi	e with mpliance ccess, & i  ctices or me illnes to preve  and physic ected on  per Us perly sto nens: pro service a riy  s, Equip ontact su ted & us s: install urfaces of	Appro with va HACCP p procedus s or inju nt foodb cal obje -site dur e of Ut pred operly st prticles: princes of ed ed, maint clean	riance, spe plan  res identifir ry. Public I- porne illnes  cts into foc- ing inspect  censils  ored, dried properly storated  oroperly storated  and Vendin  leanable, p	edures cialized ed as the lealth In s or injust eds. ion R=	e most proterventionry.	ns ar
1 2 3 4 5 5 8 9 0 1 2 3 4	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  Goox if numl  Pasteur  Water 8  Variance  Proper temper  Plant for  Approve  Thermo	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food od Retail Practices are preventative metered item is not in compliance Mar  Safe Food and Water ized eggs used where required a ice from approved source e obtained for specialized processing material from the property cooling methods used; adequate equipation and properly cooled for hot holding and thawing methods used meters provided & accurate Food Identification operly labeled; original container	k tags,  itized  usly  GOC  asures to c  k "X" in apure thods	ontrol opropri	TAIL the add ate box	Risk facontril  PRAC dition of for CC  41 42 43 44 45	TICE f path	Confo N/A s are imprifactors of control in  S ogens, ch /or R O in-use ute Utensils, e Single-use Siloves use Food & notesigned, Warewash Non-food	roper practical seasons and proper practical seasons are seasons a	e with mpliance ccess, & i ctices or me illnes to preve and physical per Us per Us perly sto nens: pro service a dy per Us service a dy private sus ses: install urfaces o Physical	Appro with va HACCP p procedus s or injunt foodb cal obje- site dur e of Ui pred operly st pricles: ment an praces ded ed, maint dean I Facilit Facilit Facilit	riance, spe plan  res identifir ry. Public I- porne illnes  cts into foc- ing inspect  censils  ored, dried properly storated  oroperly storated  and Vendin  leanable, p	ed as the lealth In sor injust state & handlored & use groperly	e most proterventionry.	ns ar
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.1 .2 .3 .4 .5 .5 .8 .9 .0 .0 .1 .2 .3 .4 .4 .5 .6 .6 .7 .8	IN OUT IN OUT IN OUT	N/A N/O  N/A  N/A  Pasteur  Water 8  Variance  Proper temper  Plant for  Approve  Thermoder  Food printer  Food printer  Contame  Persona	Required records available: shelf stoc parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & san Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative membered item is not in compliance. Marking served where required a cice from approved source eleobtained for specialized processing methods used; adequate equipal ature control cooling methods used; adequate equipal ature control cooling methods used where required and properly cooled & accurate food Identification control cooling methods used and provided a control cooling methods used control control cooling methods used cooling methods used control cooling methods used cooling methods used cooling methods used control cooling methods used cooling meth	k tags,  itized usly  GOC asures to c k "X" in a	ontrol opropri	TAIL the add ate box R 4 4 4 4 4 4 5 5 5 5 5	27 IN  Risk fa contril  PRAC dition of for CC  41	TICE f path S and	Confo N/A  s are imprifactors of control in  S  ogens, ch /or R  O  in-use ute Utensils, e Single-use Siloves use  Food & not lesigned, Narewash Non-food  Hot & colo Plumbing Sewage & Toilet faci Garbage 8	roper practical seasons and proper practical seasons are seasons a	e with mpliance ccess, & i ctices or me illnes to preve and phys ected on per Us perly sto nens: pro service a riy on tact su ted & use s: install urfaces o Physica vailable; proper t ater prop	Appro with va HACCP p procedus s or injunt foodb cal obje- site dur e of Ui pred operly st prices: infaces ded ed, maint dean il Facilit adequat backflow berly disposed	riance, special of the plan of	ed as the lealth In sor injustion Research	e most proterventionry.	ns ai
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Item Number	Violatio	ons cited in this report	must be corrected within the t	ime frames below, or a	s stated in secti	ons <b>8-40</b> 5.11	of the food code.		
14	SAN	fize resi	dust in sink	by Ad le	DIDING C	loth b	willed		
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Inspector (S	Signature) _				<u></u>	Date:			